

prima bistro

3-5 menu

prima greens
mixed greens, red
wine vinaigrette
11
with blue cheese or
chevre
add 3

fried cashews
olive oil, sea salt,
piment d'espelette
9.5

les fromages
see the board for our
current selections with
crackers & house
accompaniments
7 / one cheese
19 / three cheeses

calamar frit
chickpea and rice
flour, harissa rouille
18

**fried goose point
oysters**
semolina flour, truffle
mayonnaise
21

***bistro burger**
painted hills ground
beef, *essential*
potato bun,
watercress, red wine
onions, aioli,
beecher's white
cheddar,
french fries
24

island caesar
romaine, croutons,
anchovies,
roasted garlic
vinaigrette,
parmigiano-reggiano
14
sub bougerones for
anchovies
add 3

chickpea fries
curry mayonnaise
9.5

crispy pork belly
mostarda
14
chicken liver mousse
croutons,
cornichons
16.5

paté maison
honeyed filberts,
cornichons, whole
grain mustard
18.5

**penn cove mussels "à
la marinière"**
white wine, shallots,
celery, garlic
30

**penn cove clams
and chorizo**
house made chorizo,
white wine, oregano,
tomato coulis
30

fish frites
semolina crusted
rockfish, fennel-red
onion slaw, french
fries, caper
remoulade
24.5

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happy hour 3-5

drinks

dollar off drafts and glass pour wines
\$8 well drinks

happy hour red, white or rosé
8 / glass 14 / pichet

food 9/ea
brochette du jour
rotating sauce

house falafels
harissa aioli, curry mayonnaise
mini croque monsieur

for parties of 8 or more:
one check will be presented with an included
20% gratuity.

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